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197 Probably no group of Tarascans has great difficulty in understanding any other group. As Tarascan has not been subjected to intensive grammatical analysis, thus far no affiliations for the language have been seriously proposed.

105 To summarize the discussion, the Tarascans appear to be fairly typical of the plateau Indians of Central Mexico in type, but they speak a unique language. Both anciently and today

[text continues on top of p. 13b]

TECHNOLOGY

EXPLOITATIVE ACTIVITIES

128 In this section are described the techniques of the Cherán Tarascans for the exploitation of the environment. With a few exceptions, manufacturing processes, the uses to which the products are put, and the economic system into which they enter are discussed in later sections.

COLLECTING

222 *Plants.*—No food plants are collected regularly. Recourse is sometimes had to edible greens in times of starvation or as an occasional means of bringing variety into the diet. Most useful plants, except medicinal herbs, exist in the town in virtually a semidomesticated state. [263] This is particularly true of the most commonly used plants such as kulántro (*silantro*),[2] the most frequently employed herb for flavoring food. Similarly, *manzanillo*, [278] probably the most generally used medicinal herb, is to be found in every garden. Discussion of these plants can therefore best be deferred to the discussions of medicine and the house gardens.

A small wild maguey growing in the mountains and in the *malpais* (lava flows) is collected [252] from November to May. The heart is roasted in pit ovens and sold.

222 412 One minor commercial enterprise, formerly of some importance, is collecting *raiz de paja*, the roots of a coarse grass. The roots are cut off and carried to Cherán, where they are carefully laid out in rows on sunny, dry days. After drying, they are tied in bundles for sale

[104]

[2] Tarascan words are in Roman and Spanish words are in Italic unless they are in frequent English usage. Spanish words with special local meanings are in quotation marks.

[text continues on middle of p. 13b]

243 although belonging to the same race (see Appendix 3). It is believed in Cherán that blue maize will not grow in the fields, although an almost identical genetic type is grown in the fields in Sevina and Nahuatzen. The stalks are taller and more slender and the ears are larger and longer than those of other types. Although it may be planted as early as Trimásion, the maturation time is faster and some people plant black maize late in order to have a single harvest time. In no case is black corn planted before Easter Saturday. However, much of
[262] the black maize is eaten in the milk stage as roasting ears. The stalks are also sweeter, apparently, and non-bearing stalks are cut and
[263] chewed to extract the sweet sap.

All Cherán farmers preserve a red color
243 variant of the Trimásion and Tulukénio types.
824 Red ears are called čóču and are considered a different variety, but genetically the type apparently is only a color variant. A few red ears are always planted in each field. The reasons are discussed below. Red maize is said to be sweeter and is used for two kinds of cookies, an S-shaped cookie called čústika and a coiled shape called tokére čústika.

No effort is made to select seed at harvest.
243 All the maize is stored together, but as corn is taken from storage for use, the farmer's wife systematically lays aside red ears and the largest and best-filled-out ears, always taking inferior ears for food or sale. In this way, when planting time comes, the best ears remain. These are sorted and a further selection made. Grains from the butt and tip are discarded.

Maize seed selection is always done when the moon is crescent. Neither selection nor shell-
[821] ing is done after the full moon. This rule applies to no other seeds. Each family keeps its own seed (of all other plants as well as maize) and obtains seed from others only if its own is very bad.

Maize is subject to many plagues and animal enemies. Pocket gophers do great damage to maize (and also to wheat). Before planting, and usually before plowing, gunpowder is exploded in the runways of the animals, which is said to kill many. No effort is made to trap or kill survivors, however, even though they may be damaging growing crops severely.

244 usually near the house, where they spread over kitchen roofs, sheds, and fences. Planting is in the week of Candelaria. No fruit is borne until the second year.

The tubers formed on the roots of the chayote plant, called chinchayote, are dug up every third year on New Year's day or shortly after. They are found about a yard and a half from the stalk at a depth of 2 feet. They are boiled
[252] or fried and eaten. In flavor and texture they are superior to potatoes, which they resemble. If the tubers are not removed every 3 years, they rot and the plant sickens and does not bear.[9]

Miscellaneous vegetables and herbs.—Green vegetables and herbs are usually grown in small garden plots within the patio or houseyard. Most important is cabbage, of which two varieties are grown, one which heads and one which does not. The latter is the more common, producing a cluster of large leaves along a stalk a foot or more in height. Cabbage is an essential ingredient of the universal meat dish, čurípo.

On rare occasions, other vegetables are grown, such as carrots, tomatoes, and onions. The latter two do not produce well in Cherán,
[262] and carrots and other vegetables have little place in Tarascan cookery.

[263] Almost every garden has a few herbs, the most common of which is *silantro* (kulántro), used to flavor meat dishes. Two mints (kuaʒitiniš and kuaʒitiniš kamáta akúa) are grown for use in atoles.

[278] Camomiles, *manzanillo*, of at least two types are grown as carminatives.

Agave.—Although agaves (akámba) are
249 planted extensively along the ditches cut as field boundaries to keep out animals, relatively little use is made of them. There is some
[272] collection of the juice, *aguá miel* (urápi). Some is consumed locally, but most of it is shipped to Uruapan. No native residents drink
[273] the juice after fermentation as *pulque*. Only wild agaves are roasted.

To secure the juice, according to description, a cavity is cut in the heart with a knife and the

[9] In Paricutin village, chayotes (apúpo) are planted in stone-lined pits to protect the seeds from gophers. The pit is about 30 cm. deep. The pulp is carefully removed from the seeds, which are then carefully wrapped in maize husks and tied with the same material.

23] Honey is used primarily to sweeten atole and
[237] as a treat for children.[11]

[263] For the village of Capacuaro, Silvia Rendón reports what are probably native bees kept in sections of hollow log hung on the walls. She was told they produced "Campeche wax" (*cera de Campeche*).

Pets.—Only domesticated animals are pets. Dogs and cats are most commonly treated as pets, being stroked, fondled, picked up, or played with. However, this is not true of all dogs or cats, nor is it true of all individuals. Pigs often seem to be treated as pets, especially young animals, but they are not picked up or fondled. Kids are sometimes pets, especially if the mother had died and the animal has been reared by hand. Even more common, although by no means general, are sheep. Lambs are placed on a leash until half-grown; after this they follow their masters everywhere, even to automobiles. Many children have lambs as pets. One boy of 10 had an immaculately washed white lamb with a red sash tied about its middle. The lamb followed him everywhere and was even trained to stand on the pack pad of a burro so it could be taken to the mountains on wood-cutting trips.

Beliefs and ceremonies.—The only ceremony connected with domestic animals is burning copal for bees. Beliefs are likewise few. The association of cats with witchcraft has been noted. If a dog sits down and howls by day closeby, it is a sign something bad is going to happen. Coyotes are believed able to bewitch
[825] the domestic animals they eat, especially chickens. "Coyotes just shake themselves and chickens will go right to them."

Curing of animals.—A few men are specialists at curing animals. They are usually paid
232 for their services. Wounds and sores are cleaned by washing with lukewarm water, to which salt is sometimes added, until all pus is removed and bleeding begins. If the wound is deep, a wick of cloth may be inserted to keep it open; sometimes peroxide of hydrogen is used as a disinfectant, but creosote is more

[184] [11] Beekeeping is very popular in La Cañada. Nearly every family has at least a few hives. Much of the honey is used in the household, and only the surplus and the wax are sold. Burning of copal is not practiced.

In Angáhuan and Parícutin only a few people keep bees. The largest apiary in Parícutin contained only four hives, and only three people possessed hives.

184
262 eat cooked chayotes, chilacayotes, or boiled
264 squash (sometimes with brown sugar).

The following are the foods most commonly
262 eaten in Cherán:

All seasons: Tortillas, čurípo, tamales (kurúndas type), beans, beef or pork in brown mole, fish, cabbage, chiles, onions, coffee, chocolate, lemons, bananas, peanuts.

January: Cherimoyas, *zapote negro*, oranges.

February: Oranges.

March: Chilacayote (a squash stored since October).

April: Cherries, avocados, oranges.

May: Mushrooms, *nopales* (young leaves of the prickly pear), wheat breads, wheat, tortillas, avocados, watermelons.

June: Mushrooms, pears, peaches, avocados, cheese, sugarcane.

July: Cheese, immature squash, squash blossoms, pears, peaches, sugarcane.

August: Pears, peaches, green corn, sweet tamales (očepos), apples, cheese, sweetpotatoes, sugarcane, broadbeans (*habas*.)

September: Pears, apples, crab apples (*tejocote*), cheese, sweetpotatoes, sugarcane, broadbeans, honey.

October: Chayotes, chilacayotes, crab apples, honey, sugarcane, guavas, oranges, papayas, broadbeans, cheese.

November: Chayotes, chilacayotes, broadbeans, guavas, oranges, pumpkins, cheese.

December: Cherimoyas, chayotes, some chilacayotes, guavas, oranges.

Some of these foods may be available in other months, but the periods in the list represent the times of greatest use. The list does not contain a number of little-used foods. Except for a few herbs, the maguey, and wild crab apple, no wild vegetable foods are eaten in Cherán.[13]

MEAT FOODS

252 Čurípo is a stewed meat, almost always of
262 beef, usually containing cabbage, a few gara-
banzos (chickpeas), and often a bit of carrot.
[263] Salt and a considerable quantity of ground
dried chile are employed as seasoning. The thin broth is served in the same dish. One or two pieces of meat weighing about 2 ounces, a little of the vegetables, and about a cup of broth comprise the usual serving. Second servings are not usually eaten either by guests or in the privacy of the home. This food is eaten on all fiesta occasions throughout the year

[13] Some wild foods are reported by Sra. Rendón for La Cañada. Bitter prickly pear, *tuna agria* (*joconoxtle*), is used as greens in čurípo and in making chile sauce (*tindurakua*). La Cañada Tarascans say mulberry leaves (?), *hojas de mora*, are eaten by the Sierra Tarascans "because of their poverty."

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262 and as a daily food by all who can afford it,
252 which in Cherán would probably constitute a considerable majority of the population. It is often eaten with tamales of the type known as kurúndas, or with boiled chayote. Meat, if not made into čurípo, usually is boiled.[14]

Mole is a less common meat dish, probably derived from the Mestizos. It consists of a stew, preferably of turkey, but if this is not obtainable, of chicken, pork, or beef in descending order of frequency as well as preference. Pieces of the boiled meat are served in a sauce made in various ways, according to the availability of the ingredients and the knowledge of the cook. The sauce may include the following ingredients: Cloves, ginger, chocolate, cin-
[263] namon, ground toasted bread or tortillas, pumpkin seeds, garlic, onion, and chile of the type known as pasíya or *"chileancho."* The chiles are either fried in lard or dipped in hot water, ground with the other ingredients, and cooked in the meat broth. A thick, rich, and usually rather greasy sauce or gravy is the result. Mole is usually eaten on special occasions.

Fish are brought to Cherán either fresh,
[438] broiled, or dried. Fresh fish come from Erongaricuaro on Lake Pátzcuaro only a limited part of the year, usually just after the rainy season in the fall. It is expensive compared with meat, but is much liked. During the rainy season, broiled fish are brought from Lake Chapala; in the dry season, from Erongaricuaro.

The fish are washed carefully in hot water before cooking. Fish is boiled in water with
[263] onion and *sílantro* (a pungent herb). Some people eat the intestines, removing only the bile. Seasoning with chile and tomato, ground together, is common; sometimes the broth is thickened with maize dough and sometimes onion is added. Fish may also be fried with eggs in lard, making a sort of fish hash.

Small dry fish (čaráles), resembling small dried minnows, are on sale on market day throughout the year and also at many of the stores. They are toasted on the *comal* and eaten with chile and tortillas, especially for breakfast. They are also made into a broth with chile sauce.

[14] The majority of the recipes were collected by Silvia Rendón.

[769] guests. A few are made for sale on the 1st and 2d of November.

Tamalito.—This is made by mixing dough with lard and salt, forming a small ball, which is wrapped in maize leaves and cooked in boiling water. It is usually eaten the following morning for breakfast, commonly with *atole blanco.*

Čarikurúnda.—This tamale is made of black maize, boiled with wood ashes, washed, and milled. The dough is allowed to stand one night, becoming somewhat bitter. Beans are cooked and ground on the metate. A layer of bean paste is laid over a layer of maize dough, covering the metate. This is cut in squares, about three fingers wide, which are then rolled up, wrapped in maize leaves, and cooked in boiling water. The čarikurúnda is about the size of the kurúnda. It is made about March, at the period in which the sowing of maize begins. The colored maize is usually set apart out of each harvest for this purpose. A little white maize is often added "to improve the taste."

Atoles (*kamáta*) of various kinds are made. The maize dough, prepared as for tortillas, is dissolved in water and cooked with various flavorings. The broth is sometimes fairly thick but ordinarily is drunk from a glass, bowl, or cup. There are also atoles made of other grains. Many are made at special seasons of the year or for special occasions. Atoles are usually eaten for the morning meal.

Nuríte kamáta.—This is the most common form of atole. It is made as is described above but is flavored with an herb called nuríte. It is usually eaten for breakfast not less than once a week. Nuríte is a wild herb greatly used for flavoring and also for medicinal purposes. It imparts a slightly bitter flavor to atole, somewhat like *yerba buena.* No sugar, salt, or other flavoring is employed. This atole is commonly eaten with tortillas and a little cheese, or squash, or *gordos* of either dry or green maize.

Kamáta urápiti.—This is said to mean "white atole." It is made of dough from either white or yellow maize cooked in water with a little thickening substance (not identified) and either without any seasoning whatever or with laurel (nurúkata). A small bite is taken from a cake of brown sugar, followed by a draft of atole, and then a drink of *aguardiente.* The atole

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BEVERAGES

272 Milk is drunk to a limited extent in season by those few who have cattle. If purchased, it is used mostly for cooking.[18]

Te de naranja is sometimes drunk. It is made by steeping the leaves of a particular member of the citrus family, either fresh or dried. The leaves must be imported in Cherán. In some other villages this is a regular breakfast drink, but in Cherán it is only an occasional drink.

Coffee is rarely drunk by the Tarascans. Most stores in Cherán do not carry it at all.

Aqua miel (urapi, urápiti, "white"), the unfermented juice of the maguey or *Agave americana*, is liked by some but is not very popular. It is usually available in quantities only in May. It is often drunk with sections of peeled orange, pieces of chile, and sliced onions sprinkled with ground red chile and salt. Fer-
[273] mented *pulque* is not at all popular, and what little is produced is mostly sent to Uruapan.

Aguardiente (čaránda) is the most common drink. This is simply unflavored sugarcane gin.

Amargo, a popular Cherán drink, is made by putting ground cinnamon bark, sugar, lemon juice, and lemon rind in a bottle of *aguardiente* for 2 or 3 days. It is taken before breakfast
[757] as a remedy in certain diseases (*reumas, bilis, espantos*).

263 Honey is produced to some extent. It is used mostly in making *atole blanco* or white atole and also as a treat for the children.

SOME FIESTA FOODS

262 Čápata is made by grinding black amaranth into dough and mixing with brown sugar. The blackish paste is spread on banana leaves. It is sold without cooking.

Mole of squash seeds is a luxury dish made
[556] only by the most wealthy and by the *carguero* of Natividad (Christmas). The sauce is made of ground squash seeds, *chile ancho*, tomatoes, spices, and bread for thickening. Beef or pork is the meat served in the sauce.

[273] Beer is sold in some stores, but it is not a common drink.

[234] [18] In Chilchota no cheese or butter is made. Local milk is drunk or made into jojóke, milk thickened by heating. Cheese, butter, and other milk products are imported.

825 back where it enters, but no further beliefs
787 could be discovered.

An animal said to be unique in Cherán is the *kachoque* or ečékurita. It resembles a lizard and is spotted black and white. It lives in corners, inside the walls of houses, or in the stone pillars. It does not bite or injure people, but it is believed to suckle the breasts of nursing mothers while they are sleeping, taking all the milk. The animal cannot be killed with blows or by cutting it up, for the pieces reunite. Only by burning it with coals can it be killed.

823 A very clever man once went up on San Marcos and struck the mountain. Water poured out, creating a *barranca*, and continued for several days until the plain west of town was covered several feet deep. The priest then went up the mountain and ordered the water to stop, which it did.

821 Against hurricanes and hail, a cross is made
● 263 in the patio or the street, of ashes, taken from
789 the household fireplace. Salt is not put in the fire for this purpose.

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THE INDIVIDUAL AND THE CULTURE

128 In the preceding sections the culture of Cherán has been treated primarily from its technological and institutional aspects. The position of individuals and their activities have been discussed, it is true, but the orientation has been toward generalized and institutionalized activities. In the following pages will be discussed the activities which are more directly individual in character. This is not to say that many of these activities are not institutionalized; certainly the wedding ceremonies, for example, are quite as institutionalized in character as the *mayordomía*. Nevertheless, the wedding is more closely related to the development of individual personal relationships. Emphasis in succeeding pages will be upon the crisis periods in the individual and upon the developmental and behavioral patterns in the intervals between crises.

It will be obvious in the following discussion that treatment of the role of the individual in the culture and the impact of the culture upon the individual is very incomplete. Particular weaknesses are apparent in the discussion of infancy

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231 house lot. Droves of pigs are never mast-fed in the forest. Hogs are fattened on corn and sold; as pork is well liked, they are often killed for food and for lard, now indispensable in European-modified Indian cookery.

Other animal domesticates include fowls and bees. The turkey (kurúka),[111] the only native domesticated fowl in the area, is more common in mestizo towns than in Tarascan villages. The European chicken (ſíkata,)[112] however, is ubiquitous; practically every Indian household has a flock of five or six. A single breed, probably descendent from the Spanish fowls introduced early in the 16th century, predominates.[113] Improved breeds have penetrated only into large mestizo towns on the edge of the indigenous area. Several families in every Tarascan pueblo keep a few hives of European bees in the house lot. Hives consist of rows of small wooden rectangular boxes placed on benches (pl. 7). In some Sierra villages (e. g. Capacuaro) native bees hive in sections of logs hung on the outside wall of the [263] house. Both honey (for sweetening) and wax [237] (for religious candles) are extracted from the hives in November or December.

Animal foods in Tarascan diet.—Tarascans eat 262 meat whenever it is available and can be afforded. 252 Chunks of boiled beef are one of the chief ingredients of čurípu. This dish is also made of the heart, liver, intestines, and lungs. Other beef dishes prepared in most Tarascan pueblos are: a stew, or atápakua, thickened with *mole;* uiríkata, or meat broiled over charcoal or on the *comal*; various cuts fried in the *casuela*; *menudo*, or stomach lining boiled and served with ground chile; dried salted meat (*cecina*); steamed beef heads (including tongue and brains), called *virría* or *babaqua*.[114]

[235] Neither cow nor goat milk is popular among Tarascans. Some milk cows are kept in the larger villages to supply the pregnant and the sick. Little cheese is made locally, most being brought in from the *tierra caliente*.

Although well liked by most Tarascans, mutton

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[111] The word kurúka is apparently onomatopoeic; ſíkata-ambás or "good chicken," is also used as a name for turkey.

[112] The word "ſíkata" is Tarascan for a wild grouse, and was evidently applied to the chicken soon after its introduction.

[113] Hens are small, dull brown, often speckled with yellow and black; cocks are reddish brown with highly colored tail, wing, and neck feathers.

[114] Some of the above Tarascan words are also applied to stews and roasts of deer meat. With the possible exception of čurípu, uiríkata, and atápakua, all meat dishes prepared by modern Tarascans are of Spanish origin.

222 mestizo towns nearby for the manufacture of scrubbing brushes. This activity is not peculiar to Tarascans, for it is carried on by both mestizos and Indians in high altitudes of the Mesa Central where the grass grows in abundance.

263 Before the eruption of Parícutin in 1943, honey
222 gathering was an important collecting activity in the Sierra. The heavy fall of volcanic ash killed or drove away all wild bees in the area, terminating the ancient trade of the *panaleros*, or honey gatherers. Formerly there were 15 *panaleros* in Urapicho, and several in Cherán and Tanaco. In the spring of 1946 it was rumored in some pueblos farthest from the volcano that a few swarms of bees were returning. (See Beals, 1946, pp. 13–14, for a description of honey collecting in the Sierra.)

HUNTING ACTIVITIES

224 In pre-Conquest times hunting formed a significant part of the food quest among the Tarascans. Deer, rabbit, and grouse were hunted in the Sierra, while migratory waterfowl, chiefly ducks, were taken in the Lake area (Relación de Michoacán, p. 15). Today only duck hunting on Lake Pátzcuaro still has economic importance, and there it is limited chiefly to fishers—the islanders and some *rancheros* on the Tarfu-k'eri Peninsula. Nine varieties of migratory ducks (principally of the genera *Nyroca*, *Mareca*, and *Nettion*) are recognized by the fishermen. Customarily bird hunting starts on the Día de los Muertos fiestas (October 31 and November 1), when as many as 100 ducks are killed by a single hunter, and continues until the departure of the flocks in late March. The p'atámu, or spear propelled with the
411 throwing stick (ɬapáki, or the Nahuatl *atlatl*), is still employed by many duck hunters. The spear, with a *carrizo* handle 3 m. long, carries 3 points, called the *fisga* (k'enčéta), each 7 cm. in length (fig. 5). Old flintlocks (*carabinas de chispas*) are also used by the Urandén islanders, but many modern hunters from Janitzio possess modern shotguns. Ducks are eaten in the Lake pueblos and many are sold in Pátzcuaro. Waterfowl are hunted by Tarascans likewise in the Zacapu Basin.

224 In the Sierra, hunting is looked upon as a
[517] pastime by most modern Indians. Men and boys often hunt deer, squirrels, and rabbits with flintlocks and some modern rifles. Game, however, is largely depleted in the Sierra. Beals

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